

Celebrating El Amor

VALENTINE'S DAY MENU



LOVE POTIONS

CUPID KISS 18

tequila blanco, agave, falernum, grapefruit juice, lime juice, cotton candy

PENICILLIN 18

scotch, ginger, lemon juice, islay scotch, honey

CARAJILLO 16

traditional espresso, well shaken with liquor 43 over ice

APERITIVOS

GUACAMOLE 20

avocado, fresh lime juice, cilantro, chicharron

FRESH OYSTERS 29

half dozen seasonal oysters, chile cocktail sauce, fresh lime

TRADICIONAL TORTILLA SOUP 12

pasilla tomato broth, sautéed onions, chicken, avocado, jack cheese,

TIJUANA CAESAR CLASSICA 20

romaine, lemon, cotija cheese, anchovy dressing, croutons

RED O CHOPPED SALAD 20

romaine, tomato, cucumber, pepitas, queso fresco, creamy avocado dressing

YUCATAN SHRIMP CEVICHE 28

jicama, cucumber, red onion, avocado, calammar, roasted habanero, citrus juices

HANDMADE GOAT CHEESE TAMALES 26

fresh corn masa, goat cheese, tomatillo salsa

SLOW BRAISED DUCK TAQUITOS 26

slow-cooked duck, tomato-arbol, chile sauce

CHILLED AHI TUNA TARTARE 28

chile-cumin oil, crispy tortillas, guacamole, wakami, harissa oil, pickled red onion

TAQUITOS DE POLLO 24

avocado crema, shaved romaine, cotija, pico de gallo, salsa verde

RED O FAVORITES

SLOW BRAISED CARNITAS 48

pinto beans, escabeche, poblano, tomatillo sauce

SPINACH ENCHILADAS 38

sautéed spinach, serranos, mojo de ajo, colorado sauce, chipotle vegan aioli, cotija, served with white rice and pinto beans

POLLO ASADO 52

jidori farms ½ chicken, house spices, chorizo fried rice, mole poblano

MAR Y TIERRA ENCHILADAS 78

8 oz filet, two large grilled shrimp, and lobster enchilada with a tomatillo sauce with jack cheese & crema, served with mexican red rice & refried pinto beans

CHICKEN ENCHILADAS ENMOLADAS 42

braised chicken with mole negro, jack cheese, crema, served with mexican red rice & refried pinto beans

LOBSTER AND SHRIMP ENCHILADAS 48

creamy tomatillo sauce, jack cheese, crema, served with mexican red rice & refried pinto beans

GRILLED RACK OF LAMB IN MOLE NEGRO 68

braised cipollini onions, asparagus, english peas, lemon zest

CHILEAN SEA BASS 62

white rice, caramelized onions, peppers, charred lime, guajillo chimichurri

CAMARONES AL MOJO DE AJO 48

grilled black tiger shrimp, garlic sauce, spinach, white rice

RED O GRILL

8 OZ FILET MIGNON 62

16 OZ NEW YORK 68

TOMAHAWK CHOP 140

18 OZ RIBEYE 72

20 OZ JUMBO LOBSTER TAIL 89

ADD 8OZ LOBSTER TAIL TO ANY STEAK 39

CHOOSE YOUR STYLE

-1-

chipotle crema, cotija mashed yukon gold potatoes

-2-

roasted tomato salsa huevona, goat cheese tamale, grilled mexican knob onion

-3-

fried sweet plantains, crema, refried beans, mole negro

TABLITA SURF & TURF 219

1 lb. lobster tail, grilled 32 oz tomahawk chop, herb butter, sautéed peppers & onions, refried beans, red rice, pico de gallo

SIDES

MEXICO CITY ESQUITES 15

charred street corn, cotija, avocado crema

GRILLED ASPARAGUS 17

simply grilled, lemon, baja olive oil, sea salt

PAPAS BRAVAS 12

seasoned fries, cotija cheese, chipotle ranch

STREET CORN BRUSSELS SPROUTS 16

roasted corn, cilantro, creamy cotija cheese, onions, and lime

PAPAS PURÉE 14

buttery mash potatoes, cotija cheese

VEGGIE BEANS | REFRIED BEANS | WHITE RICE | RED RICE 14

choice of two



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SWEETS

DESSERTS PLATTER 48

IN LOVE WITH CHOCOLATE 18

chocolate cake with a dark chocolate mousse finished with a chocolate ganache

PASSION FRUIT BUTTER CAKE 18

strawberries, passion fruit custard, coconut crumbles & coconut ice cream

TRES LECHEs 18

three milks, whipped cream, assorted berries & fresh mint

ASSORTED BERRIES 15